PODERI
LUIGI EINAUDI

Barolo Docg Terlo
Vigna Costa Grimaldi

2019 Vintage

Denomination: Barolo Docg

Variety: Nebbiolo

Seasonal trend: The 2019 vintage was characterized by a long winter season, which led to a slight delay in the spring season. Despite this, the vegetative recovery was regular thanks to the abundant rains. The high temperatures of the summer months have created the conditions for rapid vegetative development. The harvesting operations began in mid-September for the Dolcetto, followed by Barbera and Nebbiolo grapes, with a slight drop in production to the benefit of quality and balance. Nebbiolo was harvested in the second part of October and its analytical parameters are also "classic", i.e. good sugar content and excellent polyphenolic framework suitable for ensuring structured wines with very high aging potential. In conclusion, the 2019 vintage can be defined as traditional, with a quality production despite the slight quantitative decrease compared to the previous year.

Alcoholic content: 14.50%
Total acidity: 5.71 g / l
Sugars (glucose + fructose): 0.47 g / l

Harvest period: 16th October 2019

Bottling period: 15th July 2022

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Tasting notes: The result of a careful selection in the vineyards of Terlo in Barolo. Wine with an intense and expressive aroma with silky tannins.“Nice garnet red color with orange re ections that reveals a good depth. The nose is expressive with a strong aroma that recalls oriental spices, ripe black cherries, walnuts and a beautiful oral note of violet. The result of a long maceration of 20 days, it is a full and voluminous wine that reveals itself with strength and determination. It has a tenacious and solid style, with dense and compact tannins that denote the pleasant astringency expected from characteristic Barolos. Produced in the Costa Grimaldi vineyard in Terlo in Barolo, it is a wine with a strong personality that will seduce the most refined palates and give gustatory emotions. It can be appreciated in its fullness between 2023 and 2030, taking care to use glasses that allow it to be properly oxygenated. It goes well with traditional truffle cuisine and the finest meats, including game (Dogliani, June 2017 - Paolo Basso - "Best Sommelier in the World" in 2013) and balsamic notes.

Bottles produced (0.75 l): 4.426

Awards

94/100 Wine Spectator
91+/100 Gallons Vinous
94/100 Kerin O'Keefe
93/100 Wines Critic, Raffaele Vecchione

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